



# Cuvée Comme Autrefois

**AOC : CÔTES DU RHÔNE RED**

7 hectares of vines located in Fournès and St Hilaire D'Ozilhan, southern Rhône Valley

**Grape varieties :** 10 % syrah, 90% grenache.



**Terroir :** The vines are located right next to the slopes covered with the local garrigues. The alluvial and sedimentary soil from the Miocene and Pliocene time period (up to 18 million years ago) is mixed here. Because of erosion and the work of microorganisms the soil particles are broken down and have come down the slopes. This complexity, finesse and terroir aspect is very noticeable in the wine. This region also benefits from the largest number of sunshine hours of France, important for the photosynthesis, sugar and maturing process.



The northern wind called "Mistral", blows up to 100 days a year, and keeps the vines clean and healthy; it reduces the amount of treatments substantially.

**Vine growing :** the vines are planted with a density of 4000 per hectare. The number of treatments, organic only, is limited to a minimum and depends on the weather. Limited amounts of fertilizers are used, only to maintain a balance in the soil, and when required by the vines. This is based on soil and leaf analysis. The yield is kept at a low level in order to have a high quality of grape. This is done by hedging, leaf-thinning and green harvesting.



**Vinification :** the harvest is done during the night to limit oxidation. The grapes are destemmed and crushed, followed by a pre-fermentation at low temperature to extract more primary aromas. The extraction of aromas, tannins etc. is enhanced by cap punching and pumping over of the juice. Sometimes the wine is oxygenized to obtain a perfect balance structure. The vinification is done at controlled low temperature and is up to 3 weeks.

**Annual production :** 25 000 bottles.



**Tasting :** beautiful ruby red color with purple glints. Fine and elegant nose. The palate starts off with fine black fruit, followed by spices, pepper, gilly-flower, thyme and a mineral finish with very fine polished tannins. Terroir wine with a lot of finesse and elegance. Complex with a long mouth feel.

**Keeping potential :** maximum 10 years



**Food match :** fine meat, feathered game, rabbit.

**Packaging sizes :** bottles of 37.5cl, 75cl, magnums on request.



**Rewards :**

2010 Gold Medal with special distinction in ORANGE

